



Model E24FF & E34FF High Capacity Food and Fish Fryers



STANDARD ACCESSORIES

- Food grid
- Electric thermostat
- Indicating lights
- On/Off/Start switch
- Drain line clean-out rod
- Drain extension
- Submerger
- Drainboard
- Cabinet - stainless steel front and door, galvanized sides and back

AVAILABLE OPTIONS & ACCESSORIES

- | | |
|---|---|
| <input type="checkbox"/> Stainless steel exterior | <input type="checkbox"/> Front work shelf |
| <input type="checkbox"/> Stainless steel tank | <input type="checkbox"/> 480 volt service |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Covers |
| <input type="checkbox"/> Drainboard | |
| <input type="checkbox"/> Left or right side work shelf | |
| <input type="checkbox"/> Submerger | |
| <input type="checkbox"/> Top holding shelf with removable tray. | |

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath.
- Element design makes cleaning easy.
- Thermostat dial mounted on the front panel.
- Provision for tie-in with fire protection systems.

CONTROLS

- Temperature limit automatically shuts off all power to the heating elements if the fryer temperature exceeds the upper limit.
- Three position switch (OFF/ON/START) for fryer control.
- Two position switch (MELT ON/MELT OFF) for melt cycle control.
- White power ON light.
- Amber temperature light indicates when elements are heating.

OPERATIONS

- Thermostat maintains selected temperature automatically at the selected temperature (between 200°F (93°C) and 375°F (191°C-CE).
- Front 1-1/2" (3.8 cm) drain, for quick draining.
- Select fryer operating mode (on or melt cycle) from the front control switch.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- UL Listed



Patent Pending

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(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

ISO 9001:2000



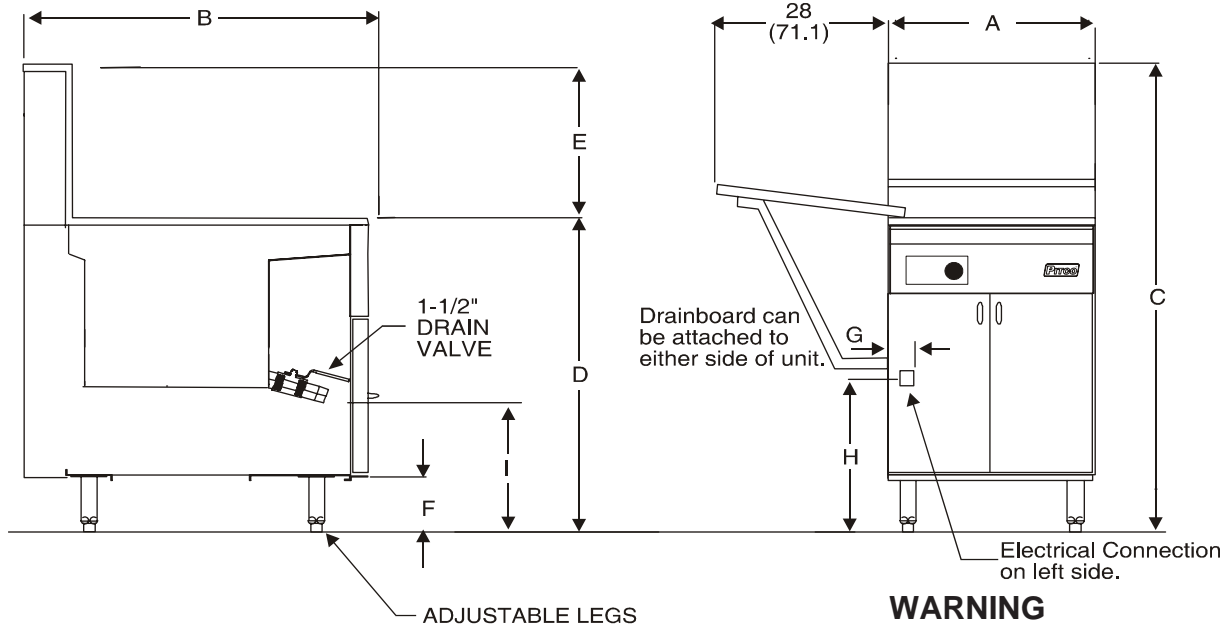
Certificate No. 007042



L10-030 Rev 7 (09/04)

Model E24FF & E34FF - High Capacity Food and Fish Fryers

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**NO POWER CORD SUPPLIED WITH UNIT.
ELECTRIC SERVICE MUST BE HARD WIRED BY A
LICENSED ELECTRICIAN!**

WARNING
This unit contains a mercury relay. **DO NOT**
put mercury relay in the trash. Relay **MUST** be
recycled or disposed of as hazardous waste.

DIMENSIONS									
MODEL	LETTERED DIMENSIONS								
	A	B	C	D	E	F	G	H	I
E24FF	29-3/8 in (74.6 cm)	43-1/4 in (109.9 cm)	57 in (144.8 cm)	34 in (86.4 cm)	12 in (30.5 cm)	6 in (15.2 cm)	3 in (7.6 cm)	13-1/8 in (33.3 cm)	16 in (40.6 cm)
E34FF	37-3/8 in (94.9 cm)	43-3/4 in (111.1 cm)	57 in (144.8 cm)	34 in (86.4 cm)	12 in (30.5 cm)	6 in (15.2 cm)	3 in (7.6 cm)	13-1/8 in (33.3 cm)	16 in (40.6 cm)

ELECTRICAL				PERFORMANCE CHARACTERISTICS	
VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø		
E24FF		E34FF		E24FF	
208 / 60 / 1Ø	129.8	208 / 60 / 1Ø	158.7	Cooks 90 pounds of chicken per hour	
208 / 60 / 3Ø	74.9	208 / 60 / 3Ø	91.6	Frying Area 24" x 24" x 4-1/4" (61 cm x 61 cm x 10.8 cm)	
240 / 60 / 1Ø	112.5	240 / 60 / 1Ø	137.5	E34FF	
240 / 60 / 3Ø	65.0	240 / 60 / 3Ø	79.4	Cooks 150 pounds of chicken per hour	
380/220 / 50 / 3Ø	34.5	380/220 / 50 / 3Ø	41.9	Frying Area 24" x 34" x 4-1/4" (61 cm x 86.4 cm x 10.8 cm)	
415/240 / 50 / 3Ø	37.5	415/240 / 50 / 3Ø	45.8	OIL CAPACITY & SHIPPING INFORMATION	
480 / 60 / 3Ø	32.5	480 / 60 / 3Ø	39.7	MODEL	Oil Capacity
220 / 50 / 1Ø	103.2	220 / 50 / 1Ø	126.4	E24FF	150-170lbs (30.8-77.1Kg.)
220 / 50 / 3Ø	52.6			E34FF	210-235lbs (95.3-106.6Kg.)
					Shipping Information
					E24FF 400 lbs (181.4 Kg.) 45 cu. ft. (1.27 cu. meters)
					E34FF 450 lbs (204.1 Kg.) 69 cu. ft. (1.95 cu. meters)

ELECTRICAL INPUT	
E24FF 27.0 KW	
E34FF 33.0 KW	

SHORT FORM SPECIFICATION

Provide Pitco Model E24FF or E34FF Electric Food and Fish Fryer. Fryer shall have immersion type heating elements with high temperature alloy stainless steel sheath. Fryer temperature control shall consist of an electric thermostat. Fryer shall have a deep cool zone; minimum 20% of total oil capacity to trap burnt particles, crumbs and black specks. Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods. Frying that requires large load capacity and high volume production rate.



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L10-030 Rev 7 (09/04) Specifications subject to change without notice.

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